

AZUR

dinner

appetizers

- bruschetta** \$7.95
toasted slices of fresh baked bread with three different toppings;
first - classic tomato, basil, olive and shallot topping
second - prosciutto, fresh mozzarella and aged balsamic
third - chef's choice, changing with the season and availability
- gruyère fondue** \$7.95
a classic fondue served with artisanal breads and seasoned fruits
- tempura asparagus** \$9.95
with crab and cream ragout
- steamed whole artichoke** \$6.95
fresh california artichokes steamed and presented with tarragon aioli and drawn butter
- crab cake** \$10.95
lump crab meat, papaya chutney, island chips, chipotle coulis
- chèvre tart** \$7.95
caramelized sweet onions and warm goat cheese on puff pastry, sprinkled with candied walnuts
- tuna carpaccio** \$11.95
medallions of sushi grade yellow fin tuna, served raw, accompanied by green onions, peppers and herbs, with a citrus vinaigrette
- lobster crêpes** \$11.95
award winning crêpes with local arugula salad and vodka spiked tomato sauce
- foie gras and scallop** \$18.95
pan roasted foie gras and seared jumbo sea scallop over peach spoonbread with flavors of maple, yuzu and hickory smoked salt

à la carte salads

- caesar salad** \$5.95
hearts of romaine lettuce with caesar dressing, shredded romano cheese and warm toasted croutons
- iceberg salad** \$5.95
with crumbled french roquefort \$8.95
crisp iceberg lettuce, bleu cheese dressing, bacon and diced vine-ripened tomatoes
- wild greens salad** \$9.95
wild greens garnished with roasted pears, goat cheese and endive gateau, finished with balsamic vinaigrette
- spinach salad** \$7.95
baby spinach leaves with cranberries, almonds and duck confit tossed in a cherry vinaigrette
- lola rosa salad** \$9.95
local lola rosa lettuce, roasted beets, kentucky blue gouda cheese and cucumber sash, finished with buttermilk-chervil ranch dressing
- portabella napolean** \$10.95
grilled portabella mushroom stacked with smashed avocado, sliced tomato, shaved red onion, goat cheese and tomato marmalade

entrées

grilled pork tenderloin \$21.95

garlic and saffron crusted over manchengo and corn tamale with tomatillo salsa, piquillo peppers and chimichurri relish

gnocchi crimini \$13.95

with grilled chicken breast \$17.95

with sautéed rock shrimp \$18.95

potato gnocchi with roasted crimini mushrooms, goat cheese and herbs

idaho salmon \$22.95

potato crusted over corn and tomato timbale with grilled spinach, finished with chipotle-basil vinaigrette

mozzarella chicken \$18.95

prosciutto wrapped chicken breast stuffed with fresh mozzarella cheese over chipotle mashed potatoes and a sweet guava sauce

roasted duck \$20.95

pinot noir-orange glazed duck leg and roasted duck breast, served over shitake and leek risotto with shaved fennel and tomato marmalade

alaskan halibut \$26.95

calamari crusted over poblano mashed potatoes with papaya chutney and mango-cilantro and chardonnay mojo

lamb burger \$11.95

fresh ground lamb grilled to order and topped with mixed greens, roasted red peppers and feta cheese, served with a side of lemon cabbage slaw and creamy chervil ranch sauce

veal piccata \$21.95

classic veal piccata pounded thin, pan seared and accompanied by a lemon caper sauce, roasted leeks, tomatoes and fingerling potatoes

elk rack \$35.95

pan roasted with grilled white asparagus, butternut squash and parsley-veal jus

braised rabbit azur \$21.95

braised with smoked bacon and wild mushrooms, served over herbed papardelle pasta and grilled asparagus

lexington broil 10 oz cut \$20.95

tender cut of new york strip steak grilled to order over roasted fingerling potatoes, haricots verts and mushrooms, with a shallot sauce

sea scallops \$26.95

pan roasted jumbo sea scallops over basmati rice pilaf with confit tomatoes, petite micro greens and a prosciutto, corn and rock shrimp chowder

filet mignon \$30.95

with french roquefort crust \$32.95

grilled filet wrapped in applewood-smoked bacon with crispy boursin cheese potato croquette, grilled asparagus and mushroom-shallot jus

ahi tuna \$25.95

miso glazed and crispy wonton wrapped, over shrimp and calamari pad thai, ponzu dipping sauce and sesame citrus dressed carrots

vegetable montage \$14.95

chef's selection of fresh seasonal and local vegetables presented vegetarian or vegan style

executive chef, jeremy ashby
chef, miguel rivas
sous chef, justin clark